



Apple tarte tatin with vanilla crème anglaise Serves 8

12 granny smith apples, peeled
400 g caster sugar
200 g butter
2 vanilla beans, split and seeds scraped
300 gm puff pastry

Vanilla crème anglaise

2 cups (500 ml) milk
2 cups (500 ml) pure cream
8 vanilla beans, split and seeds scraped
10 egg yolks
150 g sugar

Cut the apples in half, then using a melon baller remove the core, tip and bottom. Place half the sugar in a saucepan, when sugar is dark caramel colour. Add half the butter and one vanilla seeds. When everything is emulsified add half of the apples and cook until coated in caramel for about 5 minutes. Remove apples from the pan with all the contents and place in a container to cool in caramel. Repeat this process with the remaining ingredients.

Once apples are cool enough to handle, pour the caramel into a 24 cm non-stick frying pan. Place the vanilla beans on the bottom of the pan. Place in half of the cooking liquid. Arrange the apples on top in a circular pattern, packing them tightly in a single layer and allow to set 12 hours in the fridge. Place a sheet of puff pastry over the apples and push the pastry down the sides of the apples. Place in the fridge for at least 1 hour to set.

To make the vanilla crème anglaise, place the milk, cream and vanilla seeds in a saucepan over medium heat? and bring to the boil. In a bowl, whisk the egg yolks and sugar together until the mixture is just combined. Pour the hot milk mixture over the eggs and sugar and stir to combine, then return the mixture to the pan. Cook over low heat, stirring continuously, until the custard coats the back of a wooden spoon [approx 7 minutes] Remove from the heat and pass through a fine strainer, then place in the fridge to chill immediately.

Preheat the oven to 180°C.

Using a paring knife, place a small 5cm hole in the middle of the tarte tatin to allow some steam to escape. Place the pan over high heat and when the caramel starts to bubble remove the pan from the stovetop and place it in the oven. Bake for 25 mins or until golden brown. Remove from the oven and leave to rest for 15 minutes, then carefully flip it over onto a serving plate.